

Starters – General

Plain Pappadam	0.60
Spicy Pappadam	0.60
Mint Sauce	0.60
Red Onion	0.60
Mango Chutney	0.60
Mixed Pickle	1.00
Onion Salad (large)	1.00
Salad with Starter	1.00
Chilli Paneer	3.80
Diced India cheese cooked with chillies, honey & tamarind	
Mixed Starter	4.00
Chicken Tikka, Sheek Kebab & Onion Pakora	
Vegetable Chat	3.50
Potatoes & chick peas cooked in yoghurt with herbs & spice.	
Onion Bhaji	3.50
Sliced onions, potatoes and peppers mixed with herbs & spices, deep-fried	
Vegetable Samosa	3.50
Vegetables in a crispy filo pastry	
Lamb Samosa	3.50
Minced lamb in a crispy filo pastry	
Sheek Kebab	3.80
Minced lamb cooked on skewers	

Starters – Chicken

Chicken Tikka Starter	3.50
Marinated breast of chicken cooked in a Tandoori oven	
Tandoori Chicken Starter	3.80
(on the bone)	
Chicken Chat	3.50
Chicken cooked in yogurt with herbs and spices	
Chicken Wrap	4.00
Strips of chicken breast cooked with peppers and onions, wrapped in a puree bread	

Starters – Seafood

Salmon Tikka Starter	5.50
Filler of salmon lightly spiced, cooked with onions & peppers	
King Prawn Puree	5.50
King prawns on puree bread	
Spicy King Prawn Bhajhe	5.50
king prawns stir fried with onions and peppers, served with a spicy chutney	
Prawn Puree	4.50
Prawns on puree bread	
Prawn Cocktail	4.00

Starters are not served with salad

Chef's Special Dishes



Makhany Chicken	7.50
Mild dish cooked in butter, almond and coconut sauce, with cashew nuts	
Nawabi Chicken or Lamb	7.50
Mild dish with chunks of onions cooked in coconut milk with honey and mango	
Salmon Massala	10.00
Marinated and cooked in a Massala sauce	
Salmon Korai	10.00
Cooked with onions and peppers	
Shahi Lamb Shank	12.00
Marinated lamb shank cooked with aromatic spices	

House Dishes

Tandoori Clay Oven Dishes

These dishes are marinated and cooked in the Tandoori oven

Main Portion of Chicken Tikka	6.50
Tandoori Chicken or Lamb Massala	7.50
Half Tandoori Chicken (2 Pieces on the bone)	7.00
Main Portion of Lamb Tikka	7.00
Main Portion of Salmon Tikka	9.00
Tandoori King Prawns	9.00
Mixed Grill	9.50
Chicken Tikka, Lamb Tikka, Sheek Kebab & Tandoori Chicken	

Shashlick Dishes

Cooked in the Tandoori oven with large chunks of onions, peppers and tomatoes

Chicken	9.00	Lamb	9.00
King Prawn	9.50		

Massala Dishes

These dishes are marinated and cooked in a Massala sauce

Vegetable Massala	6.50
Quorn Massala	6.50
Chicken Tikka Massala	7.00
Lamb Massala	7.50
King Prawn Massala	9.00

Korai Dishes

Medium dishes cooked with onions and peppers

Vegetable or Quorn Korai	6.50
Chicken Tikka Korai	7.00
Lamb Korai	7.50
Prawn Korai	7.00
King Prawn Korai	9.00

Balti Dishes

Medium Dishes cooked in Chef's special spices

Vegetable or Quorn	6.50	Chicken Tikka	7.00
Lamb	7.50	King Prawn	9.00

Jalfrazi Dishes

A very popular dish cooked in birds eye chillies

Vegetable or Quorn	6.50	Chicken Tikka	7.00
Lamb	7.50	King Prawn	9.00

Shally Chicken or Lamb	8.00
Medium spicy dish garnished with thin slices of potato	
Lassan Chicken or Lamb	7.50
Medium dish cooked with a generous amount of garlic and finely chopped spring onions	
Hot Chicken Chili	9.00
Strips of baby chicken cooked with hot Bangladeshi chillies	
Moglai Biryani	10.50
Chicken and lamb mixed with small pieces of potato, cooked with basmati rice, topped with an egg omelette and served with a rich bhuna sauce	

Traditional Dishes

Biryani

Cooked with Basmati rice served with a medium bhuna sauce

Vegetable	9.00	King Prawn	9.50
Prawn	9.00	Chicken Tikka	9.00
Lamb	9.00		

Korma

A mild dish cooked in cream with coconut and almond sauce

Vegetable	6.00	Chicken	6.50
Lamb	7.00	Prawn	6.50
King Prawn	8.50		

Curry (medium) Madras (hot) Vindaloo (very hot)

Vegetable	6.00	Chicken	6.50
Lamb	7.00	Prawn	6.50
King Prawn	8.50		

Bhuna

Medium dish in a light sauce

Vegetable	6.00	Chicken	6.50
Lamb	7.00	Prawn	6.50
King Prawn	8.50		

Rogon

Medium dish topped with tomatoes

Vegetable	7.00	Chicken	7.50
Lamb	7.50	Prawn	7.50
King Prawn	9.00		

Dhansak

Medium sweet & sour dish cooked with lentils

Vegetable	7.00	Chicken	7.50
Lamb	7.50	Prawn	7.50
King Prawn	9.00		

Saag

Medium dish cooked with spinach

Vegetable	6.50	Chicken	7.50
Lamb	7.50	Prawn	7.50
King Prawn	9.00		

Vegetables and Side Dishes

Paneer Korai (Large)	6.50
Onion Bhaji	3.50
Bombay Aloo (potatoes)	3.00
Mushroom Bhaji	3.00
Cauliflower Bhaji	3.00
Small Vegetable Curry	3.00
Bhindi Bhaji (okra)	3.00
Saag Aloo (spinach & potatoes)	3.00
Chana Bhaji (chick peas)	3.00
Tarka Dall (lentils in garlic)	3.00
Saag Cheese (spinach & english cheese with cream)	3.50
Chana Cheese (chick peas & English cheese)	3.50

Extra Side Dishes

Cucumber Raitha (Yoghurt with Cucumber)	3.00
Plain Raitha (Natural plain yoghurt)	3.00
Chips	3.00
Massala Sauce	3.00
Korma Sauce	3.00
Bhuna Sauce	3.00
Madras Sauce	3.00
Korai Sauce	3.00
Jalfrazi Sauce	3.00

Rice

Plain Rice	2.50
Pilau Rice	2.50
Mushroom Rice	3.50
Egg Rice	3.50
Vegetable Rice	3.50

Fresh Bread

Plain Naan	2.50
Garlic Naan	2.70
Cheese Naan	2.70
Chili Naan	2.70
Keema Naan (minced lamb)	2.70
Peshwari Naan (coconut & almond)	2.70
Chapati (unleavened flat bread)	1.70
Paratha	3.50

English Dishes

Mushroom Omelette with Chips	7.50
Chicken Omelette with Chips	7.50
Chicken Nuggets with Chips	7.50
Chips	3.00



Drink and Wine List

Can of Coke (330ml)	1.30
Bottle of Coke (1.5 Litre)	3.50
Can of Diet Coke (330ml)	1.30
Bottle of Diet Coke (1.5 Litre)	3.50
Tango Orange (Can 330ml)	1.30
Lemonade (Can 330ml)	1.30
J20 (Apple & Mango)	2.50
Still Water (Bottle 330ml)	2.00
Sparkling Water (Bottle 330ml)	2.00

Alcoholic Drink

Cobra (Large)	4.50
Cobra (Small)	3.00
Kingfisher (Small)	3.00
Budweiser (Small)	3.00
Magners Cider (Bottle)	4.00
Strongbow Cider (Can)	4.00
Premium Bitter (Bottle)	4.00
Prosecco Dry Sparkling (Small)	4.50

WHITE WINE

House White	11.00
Sauvignon Blanc, Veramonte Reserva, Chile	14.00
Pinot Grigio, Parini delle Venezie, Italy	14.00
Sauvignon Blanc, Dashwood Marlborough, New Zealand	15.00

RED WINE

House Red	11.00
Merlot, Veramonte Reserva Chile	15.00
Shiraz-Cabernet, The Riddle Australia	15.00
Malbec, Portillo Uco Valley, Mendoza Argentina	15.00

ROSE WINE

House Rose	11.00
Zinfandel White Rose, Vendange, California, USA	13.00
Pinot Grigio Rose, Belvino Rosata delle Venezie, Italy	13.00

SPARKLING WINE & CHAMPAGNE

Prosecco Dry Sparkling Italy	17.00
Veuve Clicquot Champagne	46.00



Open 7 days a week
 Sun – Thu 5:30pm – 11:30pm
 Fri & Sat 5:30 – 12:00am
 Including bank holidays



Delivery service available to:

Bedford, Kempston, Biddenham, Brickhill, Bromham, Cardington, Clapham, Elstow, Goldington, Great Barford, Putnoe, Wootton, Abbeyfields, Shortstown, Woodlands Park and surrounding villages.

Discounts available on collection of take away

69 Tavistock Street
 Bedford MK40 2RR
01234 351 251

Web: www.indiansummerbedford.co.uk

Email: info@indiansummerbedford.co.uk

[facebook.com/indiansummerbedford](https://www.facebook.com/indiansummerbedford)

@indiansummerbfd

50p charge will be applied to all credit and debit transaction

Designed & Printed by Barham Group 01582 573471

Indian summer

restaurant bar & lounge

DESSERT LIST

Ben And Jerry's 5.50

Chocolate Fudge Brownie (500ml - Serves 2).



Coconut Supreme 3.80

Cool & delicious coconut ice cream packed into real half coconut shell.



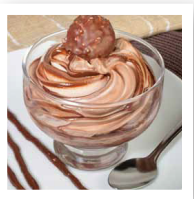
Fantastica 3.80

Vanilla & Caramel ice cream, with chocolate balls, toffee pieces & caramel sauce.



Ferraro Rocher 4.10

Ferrero Rocher ice cream combined with thick chocolate sauce topped with Ferrero Rocher.



Orange Surprise 3.80

Whole orange scooped & refilled with tangy sorbet.



Bati Kulfi 3.80

Pistachio & Almond flavoured Indian ice cream, topped with various nuts.



01234 351 251